COOKING COMICALLY

TRUE. THEY ARE A WELL KNOWN AND HIGHLY UTILIZED PIZZA-DETTERENT.
SPOT ON...
I COULDN'T POSSIBLY EAT ANOTHER BITE

ANY DESSERT FOR YOU BOYS?
UMMMMM
A TALE OF TWO
KNOTS
MAKES :-24
DIFFICULTY

INGREDIENTS

THE DOUGH

Bread Flour
2½ Cups 315g

Dry Active Yeast
1 packet 7g

Hot Water
1 Cup 235ml

Salt
1 Tsp 6g

Canola Oil
1 Tbsp 15ml

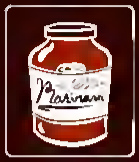
THE GARLIC STUFF

Butter
⅓ Cup 75g

Garlic
4 cloves sliced or pressed

Parmesan
up to you

Olive Oil
1 Tbsp 15ml



Marinara Sauce
up to you

Parsley
A Dash

THE CINNAMON STUFF

Cinnamon
¾ Tbsp 6g

Sugar
½ Tbsp 6g

Brown Sugar
½ Tbsp 9g

Butter
1 Tbsp 15g

Frosting
up to you

TO BEGIN

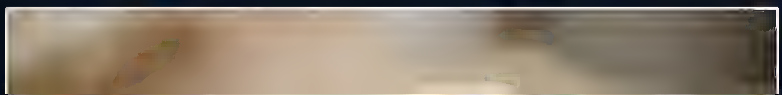
Bread Flour
2½ Cups 315g
Dry Active Yeast
1 packet 7g
Salt
1 Tsp 6g
PLACE THE DRY THINGS TOGETHER IN A BOWL
AND MIX THEM REALLY WELL

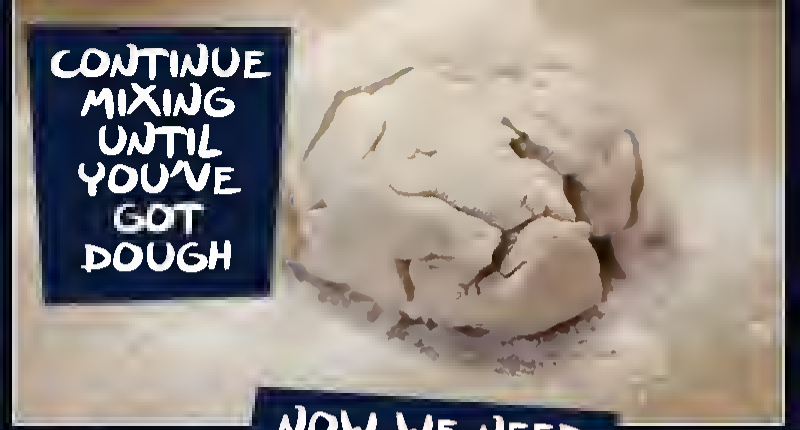
THEN

MAKE A WELL IN YOUR DRY STUFF

POUR YOUR HOT WATER (LIKE REALLY HOT—NOT BOILING... BUT ALMOST) INTO THE WELL

MOVE DRY STUFF FROM THE SIDES OVER TOP OF THE WATER





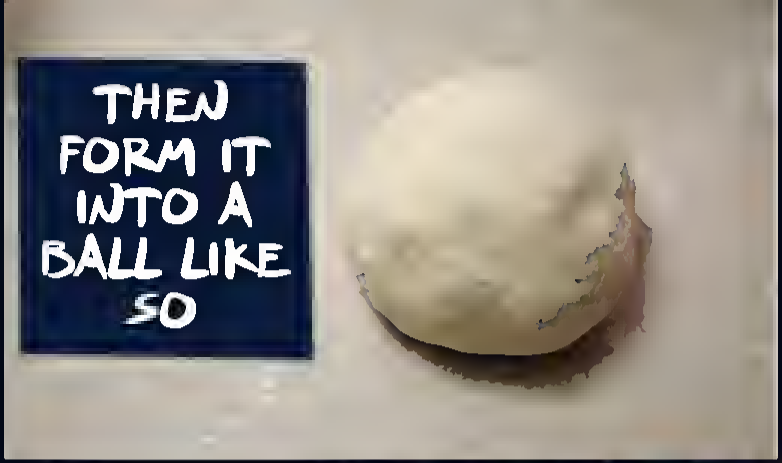
USE THE HEEL OF YOUR PALM TO STRETCH THE DOUGH OUT LIKE SO

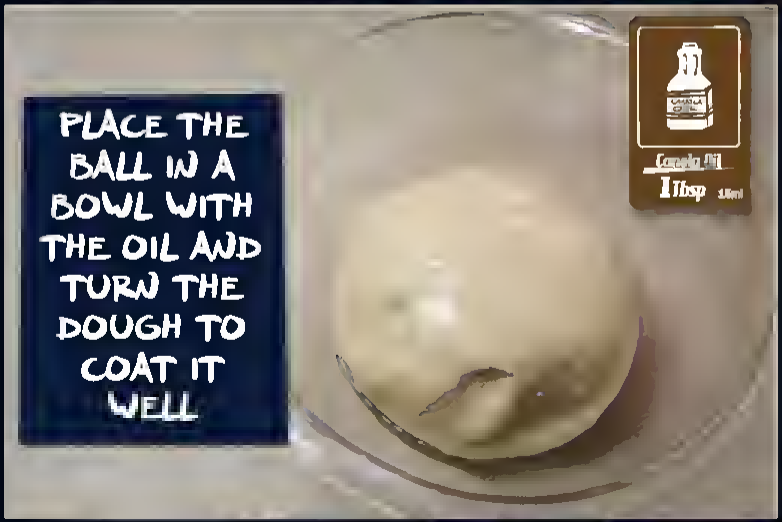
THEN FOLD THE STRETCHED DOUGH BACK OVER ITSELF

ROTATE DOUGH 90 DEGREES

AND REPEAT THIS PROCESS

FOR ABOUT 4-6 MINUTES OR UNTIL THE DOUGH IS SMOOTH


THEN FORM IT INTO A BALL LIKE SO


PLACE THE BALL IN A BOWL WITH THE OIL AND TURN THE DOUGH TO COAT IT WELL
Canola Oil
1 Tbsp

COVER WITH PLASTIC WRAP AND LEAVE IN A WARM PLACE TO RISE FOR ABOUT AN HOUR

VOILA THE DOUGH
EMBIGGENED

TURN IT OUT ONTO A LIGHTLY FLOURED SURFACE

AND ROLL IT OUT UNTIL IT'S ABOUT 1/4 INCH (6MM) THICK

AND GIVE IT, THE OL' SLICE

THE STRIPS SHOULD BE ABOUT 1 INCH (2.5CM) WIDE

TIE EACH STRIP INTO A LOOSE KNOT AND PLACE ON A PARCHMENT LINED PAN
FROM HERE WE HAVE TWO OPTIONS
OPTION 1

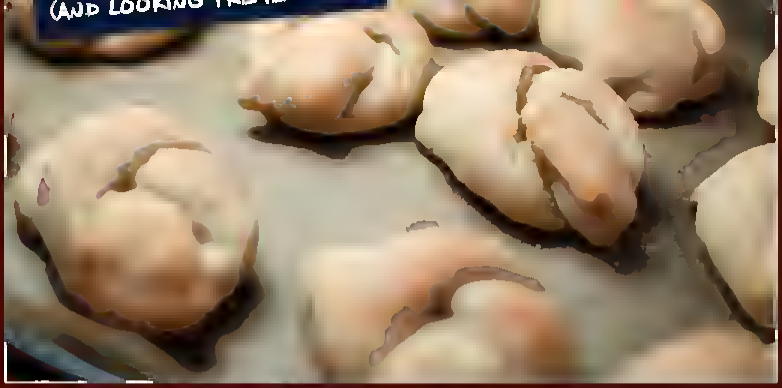
#TEAMGARLIC

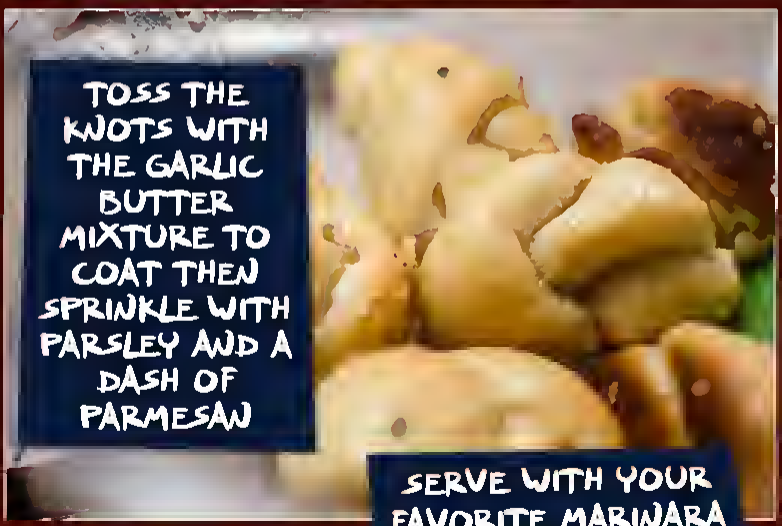
LET'S DO THIS!

BAKE @375° (190°C)
FOR 18-20 MINUTES

CHOP

Garlic
4 cloves
SAUTE THE CHOPPED GARLIC IN BUTTER ON MEDIUM-HIGH HEAT FOR A FEW MINUTES UNTIL THE GARLIC IS SOFT AND FRAGRANT
Butter
⅓ Cup
75g
KNOTS ARE DONE


(AND LOOKING

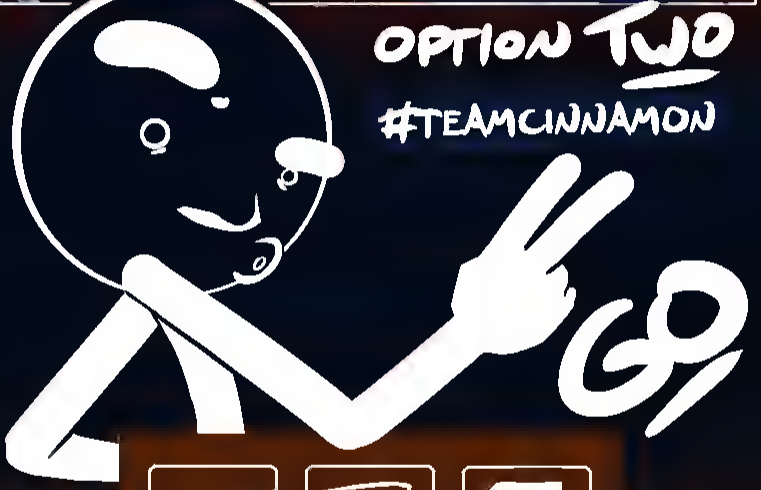

TOSS THE KNOTS WITH THE GARLIC BUTTER MIXTURE TO COAT THEN SPRINKLE WITH PARSLEY AND A DASH OF PARMESAN

SERVE WITH YOUR FAVORITE MARINARA

AND ENJOY

OPTION TWO

#TEAMCINNAMON



Cinnamon

¾ Tbsp 6g

Sugar

½ Tbsp 6g

Brown Sugar

½ Tbsp 9g

ADD THESE TO A BOWL
MIX WELL
BRUSH THE KNOTS WITH MELTED BUTTER
Butter
1 tbsp

THEN SPRINKLE THE BUTTERED KNOTS WITH THE CINNAMON AND SUGAR MIXTURE
AND BAKE @ 375°F (190°C) 18-20 MINUTES
2:24
JUST 5 MORE MINUTES...

THE NOTES

- YES, PREMADE PIZZA DOUGH WILL WORK FOR EITHER OF THE KNOTS BECAUSE THIS IS REALLY JUST A RECIPE FOR PIZZA DOUGH. USE IT FOR A PIZZA TOO IF YOU LIKE IT.

-YES, YOU CAN USE ALL-PURPOSE FLOUR IF YOU CAN'T FIND BREAD FLOUR. THERE WILL BE ONLY A SLIGHT DIFFERENCE IN TASTE AND THE OUTER CRUST OF THE KNOTS MIGHT NOT BE AS CRISPY. OTHERWISE THAT WILL WORK JUST FINE.

- CHECK MY MIND EXPLODER CINNAMON ROLL RECIPE ON COOKINGCOMICALLY.COM FOR A GOOD FROSTING RECIPE FOR THE CINNAMON KNOTS.

- IF YOU WANT YOU CAN SKIP TYING THE KNOTS AND JUST HAVE BREAD STICKS/CINNAMON STICKS

- THE GAME IN THE SCREENSHOTS IS OF COURSE ROCKET LEAGUE. THAT GAME IS STILL HOLDING MY

ATTENTION LIKE THE FIRST WEEK I PLAYED IT.

AND AS ALWAYS

THANK YOU FOR READING

PLEASE CONSIDER SUPPORTING ME ON

patreon.com/cookingcomically